



SCHOOL OF MEDICINE AND SURGERY

# MEDEA

## Mediterranean diet, bioDiversity and functionAl food



### DATES

**MAY 21-25, 2024**



### CREDITS

**3 ECTS**



### TUITION

**€ 500**

**THE FEE COVERS ALL COURSE  
ACTIVITY, LUNCHEAS AND DINNERS.  
TRAVEL ACCOMODATION AND OTHER  
LIVING EXPENSES (ES LOCAL TRAIN TO  
ERICE) ARE NOT INCLUDED.**



### APPLICATION DEADLINE

**8 APR, 2024**



### LOCATION

**WESTERN SICILY,  
TRAPANI (ITA)**



### CONTACT

**masterada@unimib.it**



### PROGRAM DESCRIPTION

The **MEDEA Summer School** is designed to embark on a cultural, scientific, and sensory exploration across Sicily. Through lectures and field surveys, participants will delve into the cultivation, processing, and tasting of Mediterranean diet, all sourced from organic farming.

The program will cover a variety of themes including wine, oil, salt, cheese, fish, and legumes production and transformation offering insights through visits to local producers.

Lectures by university professors and industry professionals will provide a **contemporary interpretation of how Italy's premium products have been fundamental to the Mediterranean diet.** From their molecular and functional properties, through modern integrated cultivation and breeding methods, Mediterranean foods are today promoted as healthy and functional, supporting a quality lifestyle.

By uniting diverse experts, the course aims to offer a comprehensive view, **blending theory, practical experience, and hands-on practice.**

MEDEA aims to give participants the **understanding of the importance of local products of the Mediterranean tradition for maintaining biodiversity** and their importance as functional foods for our health by interacting with producers and university specialists.

Additionally, it will examine the importance of organic farming for environmental sustainability and social inclusiveness, viewed from the perspective of the **One Health concept** will be explored.

## ACCOMODATION

- ACCOMODATION AT THE HOTEL ARBARIA, TRAPANI, IS STRONGLY RECOMMENDED. WE HAVE RESERVED DOUBLE ROOMS AT A SPECIAL PRICE OF 35 EUROS/PERSON/NIGHT. TO SECURE A PLACE PLEASE WRITE TO: MASTERA-DA@UNIMIB.IT

## HOW TO ENROLL

YOU ARE REQUIRED TO ENROLL THROUGH THE ONLINE APPLICATION FORM. EVERY PROGRAM ON [HTTP://WWW.SUMMERSCHOOLBICOCCA.COM](http://WWW.SUMMERSCHOOLBICOCCA.COM) HAS AN **APPLY NOW** SECTION IN ORDER TO ACCESS TO THE APPLICATION. AFTER RECEIVING THE SELECTION NOTIFICATION, YOU WOULD BE REQUIRED TO PAY THE COURSE TUITION FEE WITHIN A SPECIFIED PERIOD. PLEASE FOLLOW THE SECTION **FEES & PAYMENT** ON OUR SUMMER SCHOOL WEB-SITE FOR UNDERSTANDING THE PAYMENT OPTIONS.

## PREREQUISITES

MEDEA welcomes students in Biological and Agricultural Science, Biologist, biotechnologist, professionals in food and agricultural technologies as well as doctor and specialist in nutrition. Students and professionals with different backgrounds will be assessed on the basis of their curriculum.

## IN COOPERATION WITH



ASSAPURMIRI



## WEB-SITE

<https://www.summerschoolbicocca.com/24-medea.php>

## SCIENTIFIC COMMITTEE

### COURSE DIRECTOR

Prof. ssa Paola Palestini, UNIMIB - Italy

### STAFF

Prof.ssa Alessandra Bulbarelli, UNIMIB - Italy

Prof Rosario Musumeci, UNIMIB -Italy

Dr. Emanuela Cazzaniga - UNIMIB - Italy

